

**COMMERCIAL ITEM DESCRIPTION**

**SWEET DOUGH ROLLS, FRESH OR FROZEN**

**The U.S. Department of Agriculture has authorized  
the use of this Commercial Item Description.**

**1. SCOPE.**

**1.1** This Commercial Item Description (CID) covers fresh or frozen sweet dough rolls, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

**2. CLASSIFICATION.**

**2.1** The fresh or frozen sweet dough rolls shall conform to the type(s), style(s), flavor(s), size(s), icing(s), and enrichment type(s) in the following list which shall be specified in the solicitation, contract, or purchase order.

**Types, styles, flavors, sizes, icings, and enrichment types.**

**Type I** - Fresh

**Type II** - Frozen

**Style A** - Cinnamon Bun

**Style B** - Danish

**Style C** - Croissant

**Style D** - Other

**FSC 8920**

**DISTRIBUTION STATEMENT A.** Approved for public release; distribution is unlimited.

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**Flavor 1** - Cinnamon spiced

**Flavor 2** - Fruit filled

**Flavor 3** - Cheese filled

**Flavor 4** - Raisin

**Flavor 5** - Other

**Size a** - 5.1 g (2 ounce)

**Size b** - 5.6 g (2.2 ounces)

**Size c** - 6.4 g (2.5 ounces)

**Size d** - Other

**Icing (1)** - With icing

**Icing (2)** - Without icing

**Enrichment type (a)** - Enriched (21 CFR 136.115)

**Enrichment type (b)** - Unenriched (21 CFR 136.110)

### 3. SALIENT CHARACTERISTICS.

**3.1 Processing:** The fresh or frozen sweet dough rolls shall be prepared in accordance with good manufacturing practice.

**3.2 Ingredients:** The fresh or frozen sweet dough rolls shall consist of flour, water, sugar, leavening agents, emulsifiers or other stabilizers, and other ingredients appropriate for the style of sweet dough rolls specified in the solicitation, contract, or purchase order. The fresh or frozen sweet dough rolls shall include mold inhibitors of proper levels as allowed by the Federal Food, Drug, and Cosmetic Act.

**3.2.1 Enriched flour:** When the sweet dough rolls are enriched, the wheat flour used for the sweet dough rolls shall conform to the U.S. Standards of Identity for Enriched Flour (21 CFR 137.165).

**3.2.2 Additional ingredients:** The Style A, Cinnamon Buns, may contain raisins, nuts, and brown sugar which shall be specified in the solicitation, contract, or purchase order. The Style B, Danish, and Style C, Croissant, may contain shortening, margarine, or butter.

### **3.3 Finished product:**

**3.3.1 Appearance and color:** The fresh or frozen sweet dough rolls shall have a uniformly brown crust characteristic of the product. The fresh or frozen sweet dough rolls shall have a typical volume, characteristic grain, and be evenly baked without evidence of scorching or

burning. There shall be no foreign color to the product. The delivered fresh or frozen sweet dough rolls shall not be crushed or damaged.

**3.3.2 Odor and flavor:** The fresh or frozen sweet dough rolls shall have a flavor and aroma characteristic of the particular variety of sweet dough rolls. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

**3.3.3 Texture:** The texture of the fresh or frozen sweet dough rolls shall have a characteristic texture of the style specified in the solicitation, contract, or purchase order. The fresh or frozen sweet dough rolls shall be soft, chewy, and uniformly brown crust, characteristic of sweet dough rolls. In addition, Style B, Danish, and Style C, Croissant, shall be light and flaky.

**3.3.4 Enrichment:** When enriched the fresh or frozen sweet dough rolls shall have the enrichment ingredients evenly distributed in the finished product.

**3.3.5 Foreign material:** All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

**3.4 Age requirement:** Unless otherwise specified in the solicitation, contract, or purchase order, the fresh sweet dough rolls shall be delivered within 72 hours after baking. When frozen sweet dough rolls are specified, the fresh product shall be in a freezer within 12 hours after baking and frozen to a maximum temperature of  $-17.8^{\circ}\text{C}$  ( $0^{\circ}\text{F}$ ),  $-15^{\circ}\text{C}$  to  $-20.6^{\circ}\text{C}$  ( $\pm 5^{\circ}\text{F}$ ) and shall be at a temperature not higher than  $-12.2^{\circ}\text{C}$  ( $10^{\circ}\text{F}$ ) within 12 hours after being placed in the freezer. Unless otherwise specified in the solicitation, contract, or purchase order, the frozen sweet dough rolls shall be manufactured not more than 120 days prior to delivery and shall not have exceeded  $-9.4^{\circ}\text{C}$  ( $15^{\circ}\text{F}$ ) at any time during storage and delivery.

#### **4. REGULATORY REQUIREMENTS.**

**4.1** The delivered fresh or frozen sweet dough rolls shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the fresh or frozen sweet dough rolls within the commercial marketplace. Delivered fresh or frozen sweet dough rolls shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

#### **5. QUALITY ASSURANCE PROVISIONS. *Purchaser may specify 5.1 or 5.2.***

**5.1 Product conformance.** The fresh or frozen sweet dough rolls provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and

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quality assurance practices, and be the same fresh or frozen sweet dough rolls offered for sale in the commercial market. The purchaser reserves the right to require proof of such conformance.

**5.2 USDA certification.** When specified in the solicitation, contract, or purchase order, the Federal Grain Inspection Service (FGIS), USDA, shall certify the fresh or frozen sweet dough rolls according to FGIS procedures. The fresh or frozen sweet dough rolls shall be examined or analyzed as applicable in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

## **6. PACKAGING.**

**6.1 Preservation, packaging, packing, labeling, and case marking.** Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

## **7. NOTES.**

### **7.1 Purchasers shall specify:**

- Type(s), style(s), flavor(s), size(s), icing(s), and enrichment type(s) of sweet dough rolls required.
- Fruit to be used for the fruit filled flavor.
- When additional ingredients are required.
- Certification by FGIS for sweet dough rolls.

### **7.2 USDA certification contact.**

For USDA certification, contact the Head, Food Quality Assurance Staff, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243 or telephone (202) 720-9939 or FAX (202) 690-0102.

### **7.3 Sources of documents.**

#### **7.3.1 Sources of information for governmental documents are as follows:**

Applicable provisions of the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. This document may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1803 **or on the Internet at: <http://www.nara.gov/fedreg>.**

Copies of the United States Standards for Condition of Food Containers are available from:  
**Chairperson, Condition of Container Committee, U.S. Department of Agriculture,  
STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.**

Civil agencies and other interested parties may obtain copies of this CID from: **General Services  
Administration, Federal Supply Service, Specifications Section, Suite 8100,  
470 East L'Enfant Plaza, SW, Washington, DC 20407.**

**CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
HHS - NIH, IHS  
USDA - FV  
VA - OSS

**PREPARING ACTIVITY:**

USDA - FV

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